

Of Interest to Every Woman

Edited by Martha Westover

Striking New Designs in Candle Shapes.



FAME AND FAMILIARITY

Writers, Actors, Painters and Musicians Disappointed.

These prophets that are not without honor except in their own country, averts the Indianapolis News, are no greater disappointments to themselves than to their friends and neighbors. We think that writing books or plays or even stories is rather a wonderful thing until we discover that the woman next door, who has four children and does her own housework, has published a best seller. We are not at all disappointed in our neighbor, but we are disappointed in the high art of literature, painted to think that she should choose her prophetic so carefully. A poor, little boarding-house keeper, who used to reverence the words "author" and "editor," lost all her faith in magazines and newspapers when one of her boarders—the woman who would not eat mutton—won a \$1,500 prize for a short story; and another, the young man who was particular about his room, was made editor of the newspaper she had read for thirty years.

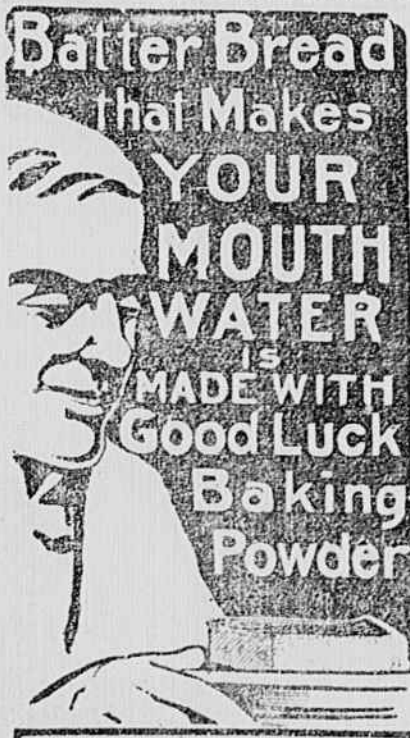
Literature is not the only art which disappoints us by choosing the wrong prophets. We say "Oh, yes." He is the leading man. No, he isn't much of an actor. Used to live in my home town. We knew him when he was a kid. That settles it, and there it is again, you see. All our pleasure in the dramatic art is stolen away by a presumptuous youth who used to live in our home town. Our appreciation of a picture is taken away by the announcement that the man who painted it lives in a little town here in Indiana and used to be a blacksmith. Our highly elevated ideal of the English Derby is shattered when we learn that a boy who used to sell papers to us rides the King's horses.

We are always very proud, individually and collectively, of the number and skill of the writers and musicians and artists that belong to our State, but it is difficult for us really to admire the efforts of any one of them, and we are inclined to believe that the standard of the arts must be falling low. It is fortunate, indeed, that we never are acquainted with Shakespeares or that we didn't live in the same street with Michael Angelo or have to pass Beethoven's house on our way to the picture show every evening. We should never have taken any pleasure in the arts at all if we had known any of those fellows too well.



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The Southern Mfg. Co. Richmond, Va.



MADE FROM FLEISCHMANN'S YEAST

GAMES FOR ST.

VALENTINE'S DAY

One of the most delightful games for St. Valentine's Day is that known as "Love is Blind." To play this game you first separate the boys from the girls, putting them in separate rooms, and appointing a doorkeeper. You blindfold the first boy and a girl is brought in by the doorkeeper. She then goes up to the "blind" man and shakes hands with him. "How do you do?" asks the "blind" man. The girl must then make some reply, but in such a manner as to disguise her voice. The "blind" man is allowed to ask one more question, and then if he cannot tell correctly who the girl is, he pays a forfeit and the girl is free to return. If he should guess correctly, the girl is blindfolded and a boy is brought in and is questioned by her.

"In a heart guessing game appropriate for St. Valentine's Day, have the questions written in ink on heart-shaped cards of rose color, and the guests to be told that the answers shall all begin with the word "heart." What sweethearts take from us? Hearts. 2. How do they greet us? Heartily. 3. Where we sit? Heartth. 4. Oftentimes what is her conduct? Heartless. 5. What then comes of us? Heart-ache. 6. How do we feel? Heartick. 7. Describe the catastrophe. Heart-rending. 8. What flower consoles us? Heart's ease. 9. Under its influence what then do we become? Heart-soft. 10. What disease threatens? Heart-burn.

Cinderella is a game that can be played if the girls at the Valentine party have no slippers on; have them go to the dressing-room and each girl remove one. Then take the slippers to another room and place them in a row on the table. The boys then have to guess the owners of them and a prize to be given to the girl whose slipper is said to be the prettiest, and give a prize to the boy who guesses correctly the largest number of the owners of the slippers.

EMBROIDERY HELPS

How to Transfer Any Embroidery Design and Other Points. If one wishes to transfer an embroidery design, and there is no carbon paper, it may be managed by putting several thicknesses of blotting paper, then the material to be embroidered, slightly dampened with clear water, then the design one wishes to transfer (face down) on the goods. With these fairly hot iron press it down, careful not to let it slip. Small thumb-screw tacks are admirable for holding such things in place. Remove the design and behold it—the pattern perfect! Go over it on your

FOR MIDWINTER.



A bonnet of black velvet with a white rose tucked in one side.

material with a lead pencil and the design to be transferred. If you have a large monogram to embroider on towels or scarfs, try filling them in closely with large French knots; use coarse embroidery cotton for the purpose; padding is unnecessary.

An easy way to do scrolls and veins in embroidery is to simply fold it closely with embroidery cotton, when finished smooth out with the fingers; press on the wrong side over a soft surface.

To Clean Statuettes.

Plaster statuettes can be made to look like new by dipping it in a solution of When dry, brush the starch off and the dirt will come with it.

Household Notes

To make new potatoes scrape easily and to prevent the fingers becoming soiled while preparing, soak the potatoes a little while in water, in which a small piece of common soda has been dissolved.

To restore rancid butter, pack it in a brick, and then take a barrel, put about one bushel of charcoal in it, and the brick of butter inside the barrel and cover with good brine, letting it stand three or four weeks.

The greaseproof paper in which butter, lard, etc., come from the shop should not be thrown away. If carefully removed and washed off, it will be found very useful when packing the children's lunch basket.

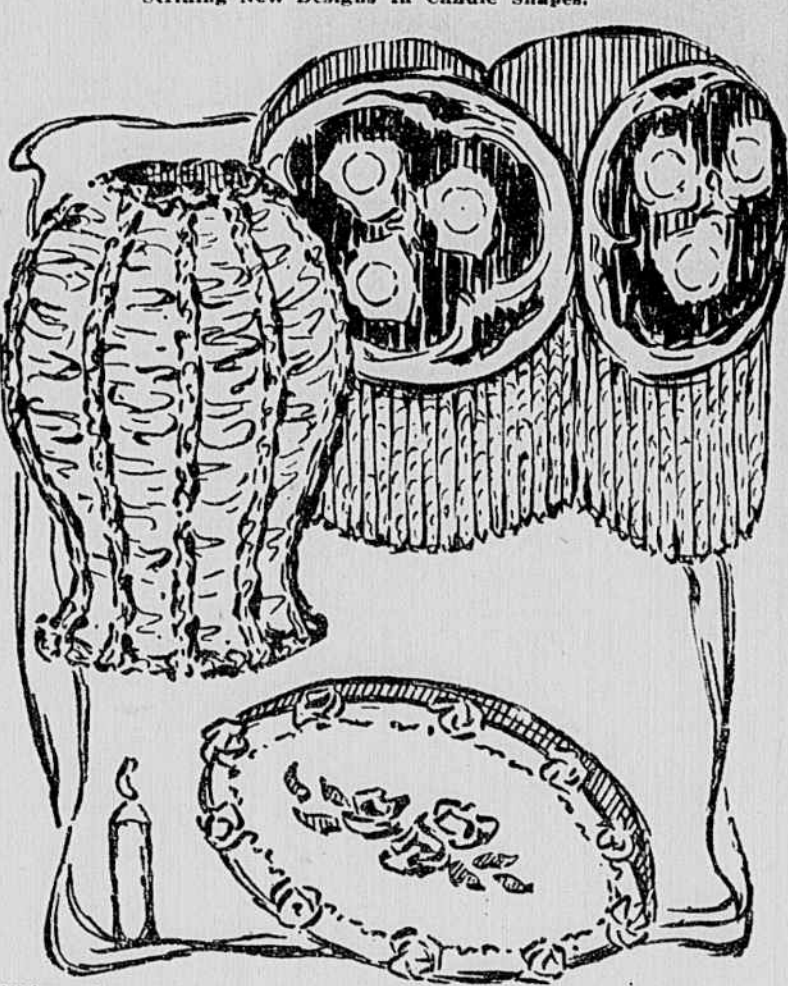
Do not allow the hearth of the range to be blackened, as it will soil your aprons or dresses. Wipe a house-cloth out of warm, soapy water, and wipe the hearth clean every morning. Blacking will not be necessary.

A good way to strengthen the worn places in undergarments is to stitch them with the sewing machine back and forth in parallel lines, and then turn the goods and run stitches at right angles to those already taken. This is the best way to strengthen a pair of drawers.

A good scouring for boards and tables is this: Work into a paste of half a pound of sand, half a pound of lard and a quarter of a pound of lime. Put it on the scrubbing brush instead of soap, then wash the wood with plenty of clean water.

If turpentine is put on a burn immediately, it will stop the burning and there will be no pain. Saturate a piece of bandage with turpentine, then wrap the burn carefully and saturate again and again, keeping the bandage wet for some time.

When the cake is taken out of the oven, stand the tin on a cloth which has been wrung out of hot water. Leave it a few moments and the cake will come out of the pan without any trouble.



With a little ingenuity and skill these may be copied at home.



The Great Trials of History

Trial of Robert Emmet.

Robert Emmet is a name that thrills every Irish heart at its mention, as well as every lover of personal or national liberty. Ireland was in a fevered state when Emmet was a young man at college. Together with other young patriots he belonged to a historical society where they led the political feeling toward the popular cause, and Emmet was expelled from the university for his connection with the Association of United Irishmen. The rising Emmet planned was abortive, but it was nevertheless sincere. Leading what he thought was a band of ardent, patriotic followers, an attempt was made to seize the arsenal and Dublin Castle. At the first volley from the troops, ordered to disperse the mob, it gave way and Emmet's followers fled in all directions. Emmet escaped and was in hiding among the Wicklow Mountains. A safe opportunity offered itself for him to reach the Continent, but his love for Sarah Curran was too strong to allow him to go without a farewell visit. He knew the danger of an appearance in Dublin, but he took the chance. Emmet was arrested the moment he

reached the city and was placed on trial for his life. The indictment that was made against him consisted of eighteen charges. This indictment was presented on Wednesday, September 14, 1803, before a special commission held at the Session House, Green Street. The court then adjourned until Monday, September 19, when the prisoner was brought before the bar. The prosecuting attorney, an Irishman named O'Grady, made the opening speech to the attorney-general and the jury. Following this speech, which was long, Mr. Joseph Rawlinson, an attorney, was sworn and examined by the solicitor-general. This witness was followed by many others, and when it was asked whether Emmet desired to present any witnesses in his defense, he replied that, under the circumstances it would be useless. At the conclusion of the examinations Lord Norbury charged the jury, who without quitting the box, returned a verdict of guilty. Emmet then being asked by the clerk of the Crown whether he had anything to say why judgment should not be passed upon him, he arose and made a memorable vindication speech which is so familiar, and one of the finest examples of its kind in our language: "My Lords, what have I to say in mitigation of that sentence which you are here to pronounce, and which I must abide. . . . I wish my memory and name may animate those who survive me, while I look down with complacency on the destruction of that perfidious government which upheld its domination by pliancy of the Most High. "My Lords, you are impatient for the sacrifice. The blood which you seek is not congealed by the artificial tears of your victims, but it circulates warmly and unfurled through the channels which God created for noble purposes, but which you bent to destroy for purposes so grievous that they cry to heaven. I am going to my silent grave; my lamp of life is nearly extinguished; my race is run; the grave opens to receive me and I sink into its bosom. "I have but one request to ask at my departure from this world; it is the charity of its silence. Let no man write my epitaph, for as no one has my epitaph, I dare now vindicate them, let not prejudice or ignorance asperse them. Let them and me repose in obscurity and peace, and my tomb remain unadorned until other times and other men can do justice to my character. When my country shall take her place among the nations of the earth—then, and not till then—let my epitaph be written. "Emmet's trial was a hasty one. Though few were there to plead for him, MacCarthy says: "No advocacy of either men or angels could by any possibility have altered the verdict of those in authority for one who rebelled against the Union." Emmet was sentenced to death on September 19, 1803, and the following morning he was hanged, and, according to the brutal customs of the time, was then beheaded. For more than a century Robert Emmet's grave has not only awaited its epitaph, but also its discovery, for the body has been removed to some spot by personal friends who have never revealed its final resting place.

MUCH HAPPIER THAN 10 YEARS AGO

Bradyville Lady Tells Why She Is So Much Happier Now Than Ten Years Ago.

Bradyville, Tenn.—Mrs. Mattie Spry, of this place, makes the following statement: "Ten years ago I was a great sufferer from womanly troubles, and was in bed nearly all the time for about two years. I tried many treatments, but they did not seem to do me any good."

I read in the Ladies' Birthday Almanac about Cardui, the woman's tonic, and I quit all other treatments and began taking it. I took 8 bottles, and was cured.

That has been ten years ago, and since then I have been in better health and spirits than for 20 years.

My oldest daughter was very puny at the age of 16. I gave her Cardui, and she was soon all right, and now enjoys the best of health.

I am so thankful that I know of a true medicine that I can give my girls, or take myself, and that I know what medicine to send for when I need a tonic.

I am very much alive now, and certainly enjoy telling my friends, when they ask me what I found at last to help me so much, about Cardui. I can never praise it enough."

You, too, can surely depend on Cardui helping you.

Begin taking it to-day.

N. B.—Write to: Ladies' Advisory Dept., Chattanooga Medicine Co., Chattanooga, Tenn., for Special Instructions and 64-page book, "Home Treatment for Women," sent in plain wrapper, on request.—Advertisement.

TURKEY LEFTOVERS

BY FRANCES MARSHALL.

There are so many ways of utilizing left-over turkey in palatable dishes that the cook who enjoys concocting unusual dishes should be thankful for a turkey carcass covered with bits of meat.

Cold turkey is probably the best cold meat there is. To keep it moist, either wrap the turkey about with a slightly damp cloth and then put it on the ice or else carve off the meat, put it in a bowl and cover the bowl with a wet cloth. In this way the carved meat will keep moist for a day or so.

With the Carcass.

Turkey soup has a somewhat gamey flavor and is made carefully, is delicious. It can be made from a carcass from which almost every shred of meat has been taken.

Break the carcass and cover the bones in a soup kettle with cold water. Add a chopped onion, a chopped carrot, half a can of tomatoes and a couple of stalks of celery. Boil slowly for the first four hours, and then strain. Cool and remove the grease. Heat, add a little boiled rice, flavor well with pepper and salt, and serve.

With the Meat.

Turkey patties can be made to utilize some of the cold turkey meat. Chop enough of the meat very fine to measure two cupsful. Put it in a saucepan with half a cupful of cream, some pepper and salt, and a little chopped green pepper. Heat it thoroughly, and when it is bubbling hot add a tablespoonful of butter. Put the filling quickly into hot patty shells or into little loaves made of bread, dried and browned in the oven.

Turkey chopped fine, moistened with water or broth or gravy and heated with a little chopped green pepper, butter, pepper and salt, can be served on small rounds of hot buttered toast, with an accompanying dish of macaroni and tomato sauce. This combination is appetizing and delicious. If you have good-sized pieces of turkey, serve them in thin meat slices. If there is gravy, thin it with hot water until there is a cupful for every four or five persons to be served. If there is no gravy, add a little cold water and a little salt. A little cold water or broth; cook five minutes to thicken; dish on a hot platter, sprinkle with minced parsley and surround with rice croquettes or farina balls.

Turkey can be used with celery instead of chicken in salad. It can be used with boiled bacon and lettuce in chicken sandwiches. It can be sliced or minced and moistened with cream and used in sandwiches of white or brown bread and butter or it can be substituted for chicken and made into croquettes.

Fashionable Feathers.

Feathers have seldom had such a vogue as this season, and never before have they appeared in such various form and fascinating colors.

Those used for hairmounts are particularly beautiful, and they are much larger than any that have hitherto been used. A highly artistic touch is given by the careful tinting of the feathers, and now for the first time plumes may be obtained in all the colors of the rainbow. Uncolored feathers are just as fascinating as colored tips, and a very dainty feature in the application of the plumes to match the shade of the tips.

NEW BLOUSE

Neck Openings Not Nearly So Wide as Those of Last Season.

There is considerable interest being displayed over the new blouses both for day and evening wear. These differ from those that have gone before, inasmuch as although the turned-down collar still predominates, the neck opening is not nearly so wide as in last season, and the new models are consequently far more becoming to the majority of wearers. Quite one of the most charming of the new styles is a most dainty blouse carried out in cream wool crepe—a fascinating fabric that washes well and is far more dressy than silk. This is finished with a turned-down collar to embroidery and a novel embroidered front, while dainty embroidered cuffs finish off the well-shaped sleeves.

To Remove Ink Stains.

When you stain your hands with ink rub the spots with a mixture of baking soda and powdered pumice stone, moistened with a little peroxide of hydrogen.

NEW NECKWEAR.



A charming combination of fur, black velvet and colored embroidery.

MENU

| Breakfast. | |
|-------------------------|-------------------------|
| Orange Juice in Cups | Cereal |
| Ham and Eggs | Hot Rolls |
| Coffee | |
| Luncheon. | |
| Pickles | Cold Meats |
| German Potato Salad | Biscuits |
| Tea | |
| Dinner. | |
| Cream of Celery Soup | |
| French Chops | Hashed Browned Potatoes |
| Stewed Tomatoes | Peas |
| Lettuce with Mayonnaise | |
| Apple Tarts | Coffee |

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